

Incredible Beam of Light

Continued from Page Seven
of Jansen, who received his master of science degree at the fall Convocation, and is now with the Department of Electrical Engineering at the U of S. Mr. Wacker worked under the supervision of Professor R. S. Cobbeld, of the Department of Electrical Engineering. The medical consultant was Dr. S. M. Drance, of the Department of Ophthalmology.

"The device can be used to repair damage to the retina of the eye, and to destroy retinal tumors. Preliminary tests have been conducted on rabbits, and further experiments are planned. After sufficient experience has been gained with the present unit, a clinical model will be designed and built.

"SPOT-WELDS" FOR EYES

"The laser unit emits a single wave-length, parallel beam of light which, when focused by the lens of the eye, is converted into heat on the retina, where it creates a small lesion or burn. If the retina has been damaged and is in danger of becoming detached, the operator of the laser surrounds the injured part with a barrage of lesions, or "spot welds," which form scar tissue that binds the retina to the underlying layers. Retinal tumors can be destroyed by direct irradiation or by creating scar tissue in such a way as to cut off nourishment to the affected area.

"The laser unit and associated equipment are contained in a cylindrical fiberglass housing about a foot long and six inches in diameter. Weighing less than ten pounds, the entire assembly is supported by a flexible arm which is secured to a

power supply and control unit, and which allows ample freedom of movement for positioning and directing the laser beam.

"The basic laser unit consists of an elliptical reflector containing a high intensity xenon flashtube, similar to the kind used by photographers, and a ruby crystal rod. The flashtube is a pumping light source that can be fired every ten seconds. When triggered, it activates the ruby crystal, which converts part of the light energy into a single wave-length, parallel beam.

A parallel beam, as distinct from a divergent beam like that produced by a flashlight, is essential for accurate focusing at the retina. The assembly also contains separate mechanisms to control the total output of energy, and a pilot light which illuminates the interior of the eye and helps the operator to aim and focus the laser beam. The pilot light is directed along the axis of the laser beam by a small mirror which is withdrawn just before the flashtube is triggered.

"A coagulator using conventional light sources is already on the market and is being employed to repair retinal damage. But the laser unit, based on an entirely different principle, is more compact and more mobile, and produces smaller retinal lesions, the size of which is of particular concern since they become blind spots."

Some researchers in the United States say that in addition to eye surgery, the laser may offer a new instrument for use in brain surgery. It offers a control far more sensitive than a surgeon's fingers, permitting operations that surgeons now hesitate to attempt.

The Unexplained

Several years ago, I was asked to stay home from school to hoe potatoes while my parents went to the town of Vegreville. The potato patch was quite a distance from the house.

At about 8 p.m., dark clouds appeared and it began to thunder. Rain began to fall. I took shelter under a tree near the potato patch.

I was surprised to hear my mother's voice calling to me and asking me to run home. I heard it twice. So I ran to the house.

Just as I was on the doorstep, there was a terrific flash of light and an immediate roar of thunder. I was shocked to see the tree, underneath which I had been standing, ripped by the lightning blast. But what surprised me more was to find the house empty. It was at least two hours before my parents returned from town. The Voice? It is still an unexplained mystery.

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The above case of unexplained phenomena within the Western Weekly's price of five dollars for this week for Fred Garsuk, Two Hills, Alberta.

PEMBINA NEWS ADVERTISER and The Western Weekly Supplement

Vol. 8, No. 7 FEBRUARY 20, 1963 A. Playford, Publisher Box 120, Dayton Valley.

Will "Big Money" Run Our Country

ASKS HUGH HORNER, M.D., M.P.

The last week in the House, last week events which will be talked about in the next two months. We are going to have another election.

This Parliament has accomplished little. Remember before you accuse the Government of inaction and so progress that the Government places the legislation before Parliament - which it has done - but it is not passed until the last Opposition speech has spoken. The Liberals were in a power hungry mood and again have put their party before their country.

Remember the last election... the gloom and doom they predicted. What happened? Canada had the best year of any country in the free world, includ-

ing France, the United Kingdom and the U.S. They said the cost of living would skyrocket again. Canada had the lowest cost in living costs.

Now to Defence. Take a rational look at it. Our policy is no nuclear arms at this time. As simple and direct as that. Then are changes taking place every day in weapons which make it impossible for us to keep up with this race. We need strong conventional forces. We will agree to a nuclear M-30 force if all the other countries agree. The daily press have said we must decide yes or no now... what nonsense!

So now another election, and we are being advised by the "Big Money Boys" against Anti-Americanism. My only ques-

tion is, "Is it a sin to be a Canadian?" If so, I am a sinner. I believe that the next election will determine Canada's future as a country. I have never been prouder to be a Canadian and a supporter of the Prime Minister. When the history of this period is being written, I am not afraid of what they will say about Western M. P.'s.

There is no room now in Canada for split party politics. The movement of the future will show me that Social Credit or N.D.P. There is no room now in Canada for split party politics. The movement of the future will show me that Social Credit or N.D.P. There is no room now in Canada for split party politics. The movement of the future will show me that Social Credit or N.D.P.

Edmonton C of C Group Speaks On Howse Pass



Members of Edmonton Chamber of Commerce Transportation Committee: left to right Mr. Milt Baker, Dr. Walter Galtner, Mr. Louis Gimble and Mr. Mickey Collier.

Edmonton Chamber of Commerce Transportation Committee members were on hand on Thursday, February 14th, to give a very excellent talk and picture presentation of the proposed route through the Howse Pass to Trans-Canada Highway No. 1, just east of Rogers Pass.

Mr. L. Gimble, of Stanley, Gimble, Robin Ltd., consulting engineers, had covered the route by air, "road runner" on foot, and by car and had taken over 200 pictures of the route. He showed some 100 of the slides to a very interested group of Day-ton Valley Chamber of Commerce members who met in the Council Chambers in a special meeting called by the Highway Committee of the local Chamber of Commerce.

With Mr. Gimble was Mr. Milt Baker, of Trans-Canada Highway Express. Mr. Baker is also a past president of Alberta Motor Association. Dr. Walter Galtner, also a member of the Edmonton group's Transportation Committee, a professor of Economics at the University of Alberta, was with Mr. Gimble and following the showing of the pictures answered questions from a vast field of knowledge relating to the economic feasibility of the route. Mr. Mickey Collier, general manager of Canadian Coachways, was also a member of the group and contributed to the meeting.

At the beginning of the meeting A. Playford, chairman of the Highway Committee of the local Chamber of Commerce, opened the meeting with an address. Mr. Bob Morrison gave over CICA Radio. The speaker dealt with facts and figures relating to Edmonton's position in relationship to the Howse Pass route, as against the Yellowhead Route.

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In a Unity Movement (Independent) meeting held in Elys Hall, Friday, Feb. 15th, Mr. L. A. Brochu, Provincial Leader was the speaker. Seated, left to right Mr. C. F. Kahan, Provincial nominee for the party, Mr. A. Brochu, and Mr. Bob Callahan, Provincial Vice president.



Guest Figure Skaters who went to Breton are, left to right: Lorraine Copeman, Vicki Wardlow, Lynn Burrows and Linda McMorris. Absent from the picture was Janet Huxel.

Five Guest Skaters and thirteen constants from the Day-ton Valley Figure Skating Club went to Breton on Friday evening, February 15 to take part in a Valley Show that the Breton Figure Skating Club was putting on.

The five Guest Skaters from the D.V. group of four whom are pictured above were, Lorraine Copeman, Vicki Wardlow, Lynn Burrows, Linda McMorris and Janet Huxel.

Those contesting from the local club were Penny Meier, Claudette Couter, Dianne Anderson, Lorraine Harnard, Janet McAlister, Janice Butts, Dana Tolchard, Brenda Keay, Maureen Lamharter, Sylvia Sefourvich, F. Sarah Merew, Joan Willis and Joan McKeown.

Since the Ice Show was staged on an open-air rink, the fine weather of last Friday evening was just practically "made for the occasion."



Pictured above are the section "B" winners at the Day-ton Valley Curling Club: they won the section on the last draw, beating out Gary Bennett, A. Melvin, Vic Lusk and Billy Rose in a closely contested section.

Shown from left to right are Lead Gerry McIvor, Skip Jim Samson, Arvin Boger, missing from the picture is third Fred Tooley.

THE Editor's Viewpoint

An Answer to a Journal Editorial of February 14 found on page 3 of this issue.

We feel sorry for the Edmonton Journal staff. At least for those members of the Editorial staff who are charged with writing editorial. When they are ordered to follow a political theme, so blindly that they could cry bitter, baby tears, as big as brass eggs about the "Director" that Edmonton serves, the poor "communitarians" along Highway 16 to quote verbatim from the Journal's lacrymose lament, as to how the Howse Pass route would hurt those poor struggling communities.

We repeat, we feel sorry for the

Cont. page 12, Col. 1

WESTERN WEEKLY

and Your

HOME TOWN NEWSPAPER

The Unbeatable Combination

Helping to Build the Booming West

FIRST PLACE IN YOUR HOME

You may read other newspapers, but none is so welcome in your home as your own weekly. It is part of your life. It is news about you, your neighbors, your friends. It is intimate, warm and friendly. Its editors promote a community spirit, possible only by the home town weekly newspaper.

IS YOUR RENEWAL SUBSCRIPTION DUE?

If your subscription to your Weekly Newspaper is due, rush it in at once! You will not want to miss a single issue of this great reading combination - your Weekly Newspaper and Western Weekly. Every issue is a thrilling surprise, with stories, articles, features, pattern service, recipes, building service and numerous items of intense interest. Check your renewal subscription date now.

YOUR MAGAZINE SECTION

Now, your reading enjoyment is increased by the addition of Western Weekly, the magazine section which accompanies, and is part of your home town weekly. It is full of highly interesting reading - written and edited by Westerners for Westerners, who know your preference of down to earth articles and features applying to the West.

SERVICE TO READERS COMES FIRST

The Chapel Hour

Christianity and Industry

So, whether you eat or drink, or whatever you do, do all to the glory of God. — I Corinthians 10:31. (R.V.)

By Rev. Wilfred C. Billington

Industry is an essential part of the life God has given you as all The Bible puts forward the injunction: "By the sweat of thy face shalt thou eat bread." Throughout the Bible an active, toiling life is advised. Daily bread and all of life's other necessities have to be earned. All the processes of life that are good demand perseverance and conscious effort. God intended man to have a productive and creative life.

There can scarcely be a more miserable state for a healthy-minded person than to be out of work. One of the most pathetic lines in Shakespeare is, "Othello's occupation's gone." By daily work, man is not only providing food and shelter for himself and his family but he is also contributing to the community and the world about him.

The real tragedy of unemployment is that it gives a man the sense of not being wanted. Industry made for man, not man for industry. It will be a calamity if this "press-button age" results in indolence and despair.

THE BEARING OF CHRISTIANITY
In this age of vast industrial expansion, it is fitting to consider the relationship between the practical teaching of Christianity and labor. What has religion to do with daily work or with the association between masters and servants? Many are inclined to separate the world of Christ from the world of work. But this is quite a wrong view. The two worlds are one because man is one. The man who goes out to his daily toil should be the same man who thinks and prays in Christ's name, and who shares in the acts of worship on the Sabbath. He cannot separate

We must never forget that Jesus was a laborer as well. In all his responsibility, He made plows, hammers, tables, chairs, and other essential daily items. His hands were devoted to earthly labor. He has sometimes thought that the Church should observe a "Day of the Carpenter," for in the carpenter's office Jesus hallowed our common life with its daily round of tasks.

workshop is not just a place where objects are made but rather a place where men are made. They whole of life is inter-related and industrial life is valuable in so far as it contributes to human character.

pressive labor conditions have led to the destruction of the worker. The tragic results of early part of the industrial revolution with child labor, poor working conditions, inadequate housing, disease and other social dis-

ALL SAINTS ANGLICAN
Rector- Rev. G. E. Ingram, L.
Drayton Valley, Alberta.

SUNDAY, FEBRUARY 24th:
QUINQUAGESIMA SUNDAY
Holy Communion - 8:30 a.m.; Matins - 11 a.m.,
Eventong - 7:30 p.m.

TUESDAY, FEBRUARY 26th:
St. Matthias' Day -- Holy Communion - 10:00 a.m.

Who's New?



Week of Feb. 10th to 16th, 1967

Feb. 10, Mrs. Pat. Hines (Verna)
boy, 6 lbs. 12 1/4 oz.
Feb. 12, Mrs. John Zakowski
(Ann) boy, 9 lbs. 6 oz.
Feb. 13, Mrs. Joseph Mayr
(Gwendolyn) boy, 7 lbs. 3 1/4
oz.
Feb. 14, Mrs. Wayne Floden
(Marion) 9 lbs. 2 1/2 oz.
Feb. 16, Mrs. Kenneth Steward
(Jean) girl, 6 lbs. 1 oz.

Lloyds' Jewelry

1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 26

Feb. 12, Mrs. John Zukowski
(Ann) boy, 9 lbs, 6 oz.

Mrs. Zukowski may drop in at
Lloyd's and pick up her baby
spoon.

C.Y.O. NEWS

A. C. Y. O. Hayride will be held on Sunday Feb. 24. All members are asked to meet at the town hall at seven P. M. The hayride will commence at 7:30 after a short meeting. Admission is 50¢.

**"THE BIBLE
TODAY"**

Celebrations of thanksgiving were held recently on the publication of the *Lunda Ndemba*

Three days of great rejoicing
imposed thirty-five years of long
and patient toil necessary to com-
plete the translation and publi-
cation of this version of the Holy

The chief translator did not like to join in the services, but many others who were not shared in the translation work were present.

Refugees from Katanga and the Congo participated. Those from Katanga were anxious to purchase the new Bible and could pay only 75 francs. Katangese, however, the Katangese franc has no value for foreign exchange.

The Rev. Maynard Booth

Canadian, who was present says, these folk were concerned as to how they were going to repay the Bible Society for the beautiful Bibles that were now available." He explained that people in poorer parts of the world would not pay for their copies.

This Word is so precious," explains Mr. Booth, "that exchange offers must not prevent its distribution."

Suggested Daily Bible Readings
Sunday, February 24: Romans
 -11.

Monday, February 25: I Cor. 5:
Tuesday, February 26: James
4:26.

1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 2679, 26

DRAYTON VALLEY UNITED CHURCH
SUNDAY: Sunday School - 9:45 a.m. Morning
 Worship - 11 a.m. H-C Group - 7 p.m.
MONDAY: C.G.I.T. - 7 P.M.
WEDNESDAY: Explorers - 6 p.m. Tyros - 6:30 pm.
THURSDAY: Junior Choir. Third Thur. A.T.O.
 Mens Club, Rev. Roderick MacDonald.

FIRST BAPTIST CHURCH
SUNDAY - 10:00 A.M., Sunday Bible School; 11:00 A.M.,
Morning Worship Service; 7:30 P.M., Evening Brangel
Service.
TUESDAY - 8:00, Study of Bible questions and problems.
THURSDAY - 7:00, Girls' Missionary Guild for girls 8 & up.
FRIDAY - 8:00, Youth Fellowship program.
Located 50th Ave., & 44 St., Basement chapel in manse.

REV. 3rd Edition.

DRAYTON VALLEY CHURCH OF GOD
Pastor - Donald Snell

SUNDAY - Sunday School- 9:45A.M.; Morning Worship-11 P.M.; Evening Service- 7 P.M.;
WEDNESDAY - Prayer Meeting- 8 P.M.; Jr. Choir Practice 8:45 P.M.;
THURSDAY - Fellowship- 6:45 P.M.

"Back To God Hour"

RADIO VOICE OF THE
CHRISTIAN REFORMED CHURCH
EVERY SUNDAY - 8:00 A. M. Radio CHED-Edinboro.

Church service every Sunday at 10 a. m. and 5 p. m. in the
basement of the College Ind. Office. For further information
please PHONE 8422 - 37.

ST. ANTHONY'S CATHOLIC CHURCH
Rev. Fr. Scriven
SUNDAY MASSES - 9 A.M. and 5:30 P.M.
TOMAHAWK - 2nd & 4th Sundays - 11 A.M.
LODGEPOLE - 1st & 3rd Sundays - 11 A.M.

Wednesday, February 27: James 1:17. "And if Christ be in you, the body is dead because of sin; but the Spirit is life because of righteousness" (Romans 8:10).
 Thursday, February 28: 1 John 4:18.
 Friday, March 1: Isaiah 8: 2-7. "For the testimony of Jesus is the spirit of prophecy."
 Saturday, March 2: Isaiah 11: the spirit of wisdom.

Make Church
attendance a
regular habit

... so now let each give freely, generously, in accordance with what you reported on your income

Due to bad weather conditions at the time
of our Clearance Sale in January
THE BIG CLEARANCE SALE WILL CONTINUE FROM
Thur. Feb. 21
to Sat. Feb. 23
50% OFF
ON MOST MERCHANDISE
AND 20% OFF ON THE BALANCE

WATCH THIS SPACE FOR
NEXT WEEKS BIG
BARGAINS ALSO.

DOLLY'S STYLE SHOPPE

A black and white illustration of a woman with short, dark, wavy hair, wearing a short-sleeved, knee-length dress with a large floral pattern. She is standing with her left hand on her hip. To her left is a large, open box filled with various items, including what appears to be a pair of shoes, a hat, and other accessories, all decorated with floral patterns. The box is overflowing with merchandise.

PH: 542-3058

VALLEY VALET

YOUR DRAYTON VALLEY
DRY CLEANERS. L. Bannard, Mgr.

Drayton Speedwash

SELF - SERVE COIN - OPERATED LAUNDRY
OPEN 8 A.M. TO 11 P.M. 7 DAYS PER WEEK

DRAYTON VALLEY
Medical Centre
MONDAY THRU SATURDAY
Dr. Hugh Macleure
M.B., B.S., M.R.C.S., L.R.C.P., D.T.M.H.
Dr. Sam Steeves
B.Sc., M.D., L.M.C.C.
PHYSICIANS AND SURGEONS

OFFICES: OPPOSITE HUDSON'S BAY
OFFICE PHONE 542-3301 OFFICE HOURS 9 A.M. to 6 P.M.
RES. DR. Macleure - 542-3261 Dr. Steeves - 542-3215
HOURS OF CONSULTATION 11 A.M. to 12 NOON, 1 P.M. to 6 P.M.
AND BY APPOINTMENT
EMERGENCIES AT ANY TIME

Dr. M. Spector
OPHTHOMETRIST
IN MEDICAL CENTRE ON ALTERNATE WEDNESDAYS

COOKING MAGIC

1. In 2 cups, baked brown or bacon fat.
2. 1 cup well-drained blueberries.
3. Sift dry ingredients into bowl.
4. Add eggs, buttermilk, and milk.
5. Stir mixture, stirring only until flour is barely incorporated (do not mix a few lumps). Gently fold in berries. Bake in 8-inch pan, lightly greased (glazed) with oil, until browned to 375° F. Turn cakes out onto a wire rack. Do not touch, or when bubbles no longer burst, but when they are firm. Orange bubbles are done. Bake about 1 1/2 hours—4-inch cakes, 1 hour.

WHIPPED ORANGE BUTTER

Let 1 1/2 pounds (1 stick or 1/2 cup) butter stand at room temperature for 1 hour. Place in mixer bowl and whip on high speed for 10 minutes. Add 1/2 cup orange juice and 1/2 cup orange marmalade. Whip on high speed for 10 minutes. Add 1/2 cup orange juice and 1/2 cup orange marmalade. Whip on high speed for 10 minutes. Add 1/2 cup orange juice and 1/2 cup orange marmalade. Whip on high speed for 10 minutes.

HAM GUDDE CAKE

1. 1 cup butter, sifted
2. 1 cup sugar, sifted
3. 1 cup flour, sifted
4. 1 cup milk, sifted
5. 1 cup orange juice, sifted
6. 1 cup orange marmalade, sifted
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1 up. salt
1 up. sugar
1 cup cooled ham, finely chopped
2 cups sour milk
egg
2 cup. shortening

Mix together flour, soda, salt and sugar and mix in the diced ham. Then beat the eggs slightly and add to it the sour milk and shortening. Mix well. Make a hole in the dry ingredients, add the wet ingredients, all at once, and stir. Spoon into greased

PHONE 645-8122 DRAYTON VALLEY
FRED ERB and SON
Palm Dairy Products and Dairy Delivery
Homogenized and Pasteurized Milk
CREAM, BUTTERMILK, BUTTER and
COLOCATED MILK EGGS
LOCATED NEXT PLACE EAST OF SCOTIA TIRE

only until the dry ingredients have been combined - about 20 seconds. Drop in spoonfuls on a greased, then the under-surface is golden brown, and is browned on the other side. Serve at once, with syrup or tomato sauce.

BLUETORY PANCAKES - serve with crisp bacon or their sausage.

5 cups all fat flour
1 tsp. soda
1 tsp. salt
1 cup. sugar
1/2 cup. milk
1/2 cup. light cream

Dr. Ian G. Waugh
M. A., B. M., B. Ch. (exam)

Dr. Stuart Cameron
B. A. M. D.

OFFICE LOCATED IN LLOYD'S JEWELRY BUILDING
PH: 544-3475. Hours of Consultation, 10:00 to 12:00 a.m.
1:00 to 5:00 p.m.

Dr. Waugh: RE 44-3151 Dr. Cameron: RE 44-3150

From The Legislature

BY MRS. CORNELIA R. WOOD M.L.A.

It was with the usual pomp, circumstance and ceremony that the Fifth Session of the Tenth Alberta Legislature of the Province of Alberta opened, on Thursday, February 14th 1968. The occasion found several new faces in the Chamber with Hon. Mr. Wilson and Hon. Mr. McLaughlin new Ministers without Portfolio, Hon. Mr. Sporn, Minister of Agriculture, Hon. Mr. Hahn, Minister of Public Works and Hon. Mr. Fred S. Colborne, Minister of Public Works.

Hon. Mr. Lieutenant-Governor J.E. Page, flanked by a Standing Order Guard of Honour, and Alberta representatives, once more read the Speech from the Throne.

Highlights indicated the establishment of a Northern Alberta Development Council to plan, promote, coordinate and advise on practical measures to foster and advance development in Northern Alberta.

A new Act will be introduced providing for accreditation of certain schools on an optional basis.

Provision is made to increase appropriations for operation of the Northern Alberta Institute of Technology at Edmonton and increased grants for the University of Alberta.

The Health Unit Act and Treatment Services Act are to be amended enabling the government to develop and implement a program of voluntary premarital and postmarital services in cooperation with the medical profession.

Provision is being made for co-ordinating private and public nursing home facilities.

Construction for a 100-bed Hospital for multiple-handicapped children in Edmonton is provided for.

Additional senior Citizens' Home will be built.

A Provincial body of law enforcement personnel will be recruited and trained and made available under contract to municipalities to meet problems of local law enforcement.

A new Town and Rural Planning Act is to be presented.

Some 200 bridge structures will be built on district roads and the highway building program is to be extended.

Steps will be taken to ensure the protection of the rights of surface owners.

Amendments to the Oil and Gas Conservation Board Act will be submitted.

Legislation will be introduced requiring full disclosure to the purchaser or borrower of the rate and total amount of interest and other service charges involved.

In conjunction with the Federal Government, projects are to be designed to obtain more productive use of sub-marginal lands and conserve water supplies under the Agricultural Rehabilitation Development Act-ARDA.

A Veterinary College on University Campus is considered a long-term project for the Government of Canada.

A.O. Elmire M.L.A. for St. John's River moved the address in reply to the Speech from the Throne, seconded by H. Leithner M.L.A. of Medicine Hat.

Seven Bills were introduced and given first reading.

RECREATION REPORT 1962 (Cont. from page 5, Col. 8)

During the winter months, curling is a popular sport. Approximately 400 curlers compete regularly at the local level from October to April each year.

Shaping: The Rotary Park Skating Rink offers plenty of ice space to skaters of all ages. The rink is open from late November to approximately March 31st. This facility is constantly supervised when officially open.

There are several private bridge clubs and other clubs throughout the community which meet on a weekly basis on a bi-weekly basis.

Card Clubs: There are several private bridge clubs and other clubs throughout the community which meet on a weekly basis on a bi-weekly basis.



Cardium THEATRE
DRAYTON VALLEY

2 SHOWS DAILY - 7 & 9 P.M. Sat. Matinee - 2 P.M.

Wed. Feb. 20
Thu. Feb. 21
Fri. Feb. 22
Sat. Feb. 23
Sun. Feb. 24

MONDAY NIGHT: Dots Day, Ray Harrison
TUESDAY: MYSTEROUS ISLAND: Columbia Picture
WEDNESDAY: TRAPPE: Star Line, Tony Curtis
THURSDAY: TRAPPE: Star Line, Tony Curtis
FRIDAY: PILEW TALK: Rock Hudson, Doris Day
SATURDAY: PILEW TALK: Tony Randall, Thelma Ritter
SUNDAY: SAIL A CROOKED SHIP: Frankie Avalon
SUNDAY: SAIL A CROOKED SHIP: Frankie Avalon

YOUR FAMILY ENTERTAINMENT CENTRE.



FIR PLYWOOD SPECIAL

TOP SAVING ON TOP QUALITY COAST PLYWOOD

5/16	4 x 8 - SHEATING	\$2.45
3/8	4 x 8 - SHEATING	\$2.85
1/2	4 x 8 - SHEATING	\$4.20
5/8	4 x 8 - SHEATING	\$5.00
3/4	4 x 8 - SHEATING	\$6.00
1/4	GOOD ONE SIDE	\$3.45
5/8	GOOD ONE SIDE	\$6.50

CROWN LUMBER COMPANY LIMITED
DRAYTON VALLEY - 542-3065

GIANT CANADA - WIDE

First Quality PAINT SALE

IN WHITE AND YOUR CHOICE OF COLORS.

WALLHIDE SATIN/FINISH RUBBERIZED LATEX TYPE

REGULARLY \$25 GAL.

now only \$18.50 GAL.

ADDED SPECIAL MATCHING SATINHIDE TRIM ENAMEL

regularly \$350 qt. \$260 qt.

now only \$260 qt.

Since 1960 there has been a steady increase in the number of films shown in the Town. These films are widely used and generally thought to be very helpful to community recreation.

Model Aircraft: Here is an activity that is indulged in by a good number of youngsters in these parts. In our case this activity would be classified as private recreation.

A Mississauga river steamboat was sleeping in the mouth of a tributary stream, owing to a dam. An inquisitive passenger, equipped with a camera, captured the captain of the boat.

"Can't see up the river," said the local copy.

"But I can see the stars overhead," the passenger replied sharply.

"Yes," came back the captain, "but unless the boilers heat, we ain't going that way."

DAIRY COW IMPROVEMENT

The present level of butterfat, produced by cows on the Provincial Cow Testing Program, is about 4%.

Mr. D. J. Duggan, Supervisor of the Provincial Cow Testing Program, reports that the 14,488 cows on test last year produced an average of 10,455 pounds of milk and 371 pounds of butterfat each.

There are now 406 farms taking advantage of the Cow Testing Service in this province. Milk production in 1967 under test has increased during the last five years by 983 pounds per cow and butterfat by 48 pounds per cow.

This increase has resulted from improved breeding programs and better feeding and management practices which have been made possible by the information recorded by the Cow Testing Service. This information is compiled by recording each cow's performance from the point of view of total milk production and butterfat content. A milk sample is tested from every animal once a month and at the end of each lactation period the herd owner receives a certificate stating the amount of milk and percentage of butterfat the cow has produced in that time.

RURAL FIRE PROTECTION

Thank you for your recent letter, indicating interest in a rural fire protection area near Drayton Valley.

We would like to have this area as a protection under the M.A. Act. Whereby the municipal authorities can establish a fire area and assess the cost of fire protection to the ratepayers. The second method involves the formation of a society or societies under the Societies Act or the Societies Act or the Societies Act.

The protection that is provided by the M.A. Act is a fire insurance policy which is issued by the M.A. Act. The M.A. Act is a fire insurance policy which is issued by the M.A. Act.

A PAGE FOR THE FARMERS:

GREEN ACRES



By E. C. LOWE, District Agriculturalist

"If this information the dairy farmer can choose herd replacement from his best milkers with no guess work involved. Also each animal can be fed in direct proportion to her level of production. This eliminates wasting feed and ensures that high producing cows are given enough feed to maintain their milk level. Poor producers can be quickly weeded out on the basis of these records.

Anyone wishing to obtain particulars on the Provincial Cow Testing Program can get a booklet, outlining the program and an application form for entering his herd, from the District Agriculturalist's Office in Stoney Plain or from Extension Service of the Alberta Department of Agriculture in Edmonton.

FIELD CROPS SHORT COURSE

A Field Crops Short Course will be held in the Club Room of the Tomahawk Club on Thursday, February 28, 1968 at 1:15 P.M.

Mr. O. G. Bransford, Supervisor of Crop Improvement Department of Agriculture will speak on "The Value of Fertilizer in the Farming Program".

Mr. W. Lobley, Supervisor of Soils & Weeds will discuss "Chemical and Weed Control". Everyone is invited to attend.

THE CANADIAN SHORTHORN ASSOCIATION

WORLD FAMOUS SHORTHORNS COME TO CANADA

In a transaction of world wide interest a pair of Ontario cattle men announce the outright purchase of the renowned Shorthorn herd, of Perthshire, Scotland, Lord Cadzow and W. W. Donaldson, operators of Lonsdale Manor Farms, of Peterborough, Ontario, are the principal parties in this important transaction.

The Shorthorn herd consists of some one hundred and thirty animals, most of which will come to Canada in the spring of 1968. A few will be retained in Ontario, Canada and Donaldson and Cadzow are in Perthshire.

In recent years, Shorthorn cattle have been in demand, and have been exported to Canada, United States, South Africa, New Zealand, Australia, Italy, their most notable export was the Bay, Bagin Compressor, purchased by Lonsdale in 1956 at a record price of \$30,000. Several years later this bull won another chapter in Shorthorn history, when he was flown to Scotland, to Dundee.

DAIRYING - THE DAIRYMAN'S ACT AND REGULATIONS

Regulates that producers use clean and sanitary methods in handling and caring for milk, cream and dairy utensils.

Prohibits the dilution, adulteration, skimming, coloring or adding of preservatives to milk.

Prohibits the sale of milk or cream which is unsatisfactory, contains a contaminating substance or appears to be unfit for human consumption.

Provides for the control of weighing, sampling, grading and testing of milk and cream.

Provides that the person receiving a complete statement with each payment including the grade and butterfat content for ship must be of milk and cream.

Prohibits the manufacture and sale of imitation dairy products.

J.H. SHAW

TOMAHAWK PHONE: 12

MASSEY-FERGUSON DEALER

SPECIALS IN USED FARM EQUIPMENT

88 DIESEL (AS NEW)	\$3095.00
3-88 GAS TRACTOR	\$4295.00
MASSEY HARRIS 33 L.P.T. (AS NEW)	\$3105.00 EACH
30 DIESEL	\$3105.00
30 GAS TRACTOR	\$3195.00
35 GAS TRACTOR	\$3895.00
35 GAS TRACTOR	\$3295.00
NICHOLS SAW MILL 48" SAW	\$395.00

Meet Bill Owen - CFCW's FARM SERVICE DIRECTOR (Bachelor of Science Degree in Agriculture - University of Alberta)

Bill is responsible for the production and supervision of 29 farm broadcasts weekly. On the go for most of the year, Bill reports direct from Toronto, Calgary, Edmonton, and numerous smaller communities and activities of interest to our listeners.

Bill is known to readers of publications such as Canadian Cattlemen and well thought-out articles on farm management. CFCW's Farm Service Department reports and offers constructive criticism, advice, and viewpoints on agricultural affairs in general.

FARM SERVICE FEATURES ARE RELEASED ON CFCW AS FOLLOWS:

TUESDAYS	12:45 p.m. - 1:15 p.m. - Look Into the Farm Markets - The Trading Post
THURSDAYS	7:15 a.m. - 7:30 a.m. - Morning Farm Show
SATURDAYS	12:00 noon - 12:30 p.m. - 4-4 Club Reporter

FOOD Specials

Carnation MILK

TALLS
With Purchase Of
\$5.00 Grocery Order.

7/51.00

Pork Chops
69¢ L.A.

APPLES
ONT. MAC
6 QT. BASKET
\$1.00

PORK LION
Roast 59¢

GIANT SIZE
GIANT CHEER 65¢

Hudson's Bay Company.
DRAYTON VALLEY, ALTA. PH: 542-3169



EDMONTON C. C. SPEAKS ON HOWSE PASS (Cont. from page 1, Col. 3)

The interview had been given by the radio station following Mr. Morrison's presentation to Edmonton City Council of a speech in which he had outlined that Edmonton, without the Howse Pass route, would take a secondary place to Calgary, since the Trans-Canada Highway past Calgary in an advertisement position in the shipment of goods to the West Coast and in the receipt of freight from the east coast, a position that would place Calgary where they could outbid Edmonton on many things, because of better freight rates owing to the shorter distance via the Trans-Canada Highway. Mr. Morrison stated that Edmonton needed the Howse Pass route to the Coast to remain in a good bargaining position.

In the course of the discussion that followed the showing of the slides by Mr. Grimble it was brought out that Kicking Horse Pass will be completed long before the Rogers Pass is, and that Howse Pass, intersecting the Trans-Canada Highway west of Kicking Horse Pass, would divert much of the traffic that might congest the Kicking Horse Pass section of the Highway around it.

The very good possibility that the 1968 Winter Olympics will be held in Banff was also brought up as a very good reason why the Howse Pass road should be completed before that time, to take competition off the road west of Calgary, and off Kicking Horse Pass. Since the distance is the same from Edmonton to Lake Louise via Howse Pass as it is from Calgary to Lake Louise, the early completion of the new road would be a big help to the city and drive in work daily from within a radius of 30 miles.

Comparative figures on snowfall

showed that the snowfall was much less on the Howse Pass route than on the Yellowhead route.

Mr. Grimble has done an excellent job of convincing his audience in the slide series. He might show a certain spot along the route by a picture taken from the air, then immediately after that a slide portraying the same area on the map, and then perhaps some pictures taken as he went through the area, whether by foot, road runner or car. Every one present found the meeting most informative. At the close of the showing of pictures and the discussion period, Mr. W. G. Johnson, president of the local Chamber of Commerce, thanked the group from Edmonton for coming out to Drayton Valley with the wealth of information, relative to the proposed route, that they had brought with them.

UNITY MOVEMENT MEETING

The opening game of a provincial election campaign was held in Drayton Valley by the Unity Movement (Independent) group at a meeting held in the hall Friday evening, February 15th.

Speaker for the occasion was Mr. L. A. Breche, of Joli Coeur, provincial leader for the new party. Mr. Breche is challenging the Rogers Pass in his constituency. Mr. Breche gave a rundown on the points of the Unity Movement platform, a copy of which will be given in a future edition of this paper.

Accompanying Mr. Breche was vice-president Bob Callahan and party nominees C. J. Kanda and M. Williams, a party worker from Red Deer. Pictures of these appeared on page 9.

For a political meeting the turnout of listeners was quite good. Following the meeting, membership for the Unity Movement (Independent) were sold.

Label on a fish box as an example of "not delivered within ten days" — never!

GOLF LESSONS BEING GIVEN

Professional Golf Association, with some of their G&W "swing" clinics currently being held in the Elementary School Auditorium, Wednesday afternoon and evening, 7:30. The clinics have been very good for both classes. Mr. Melvin was City Open Champion in 1960 and Mr. Wright was the 1962 City Open Champion.

4 H CLUBS Garage Fire At Brazeau

Fire of undetermined origin completely demolished the large garage at the Mamie Camp in Brazeau. The fire broke out on Saturday evening and in very short time the building, with all the heavy equipment it contained, was in a hot, smoking ruin.

Lost in the fire was heavy construction equipment valued at between half a million and 700 thousand dollars. All the equipment had just been overhauled in preparation for spring opening of construction at the power house and dam sites.

Lost in the fire were three large 8-33 Euclid scrapers, the biggest of their kind in Canada. Also ruined were two 50 catpiller tractors, one Helmer Fork Lift, two large dump trucks and a G. M. C. one ton pickup.

For a time it appeared that other buildings in the immediate vicinity would be burned also, but a fortunate shift in the wind and prevailing snow could time save the rest of the buildings. The fire, fed by gasoline, diesel oil, and probably also by propane, burned furiously, making it impossible for fire-fighting units from Leduc to arrive in time to help.

GOVT. ACTION PRAISED "PROSPERITY SPREAD ITS BOUNTY RICHLY ACROSS THE LAND" — TIME

Time magazine's year end review of Canadian business (Jan. 11, '63) was loaded with so many superlatives that it read like a press agent's puff for a Broadway show. "Prosperous years," "unprecedented plenty amid the dark thunder of financial crisis," "the best year since 1956," "brighter performance than the economies of U.S., Britain or Europe," "the bounty spread richly across the land" and "record level of capital investment" were some of the lush phrases that Time needed to describe what it found. From East to West Time's reportorial eye spanned the scene.

THE MARITIMES... enjoyed better times. In Sydney... an \$8 million contract for steel rails... Halifax bouted with biggest construction year in history. A \$40 million pulp mill at Port Hawkesbury and new iron ore project in Labrador... helped give the Atlantic provinces a record level of capital investment.

QUEBEC... Montreal's new lift was clear on its skyline... \$125 million subway... \$16 million grain elevator... 1967 world's gain.

ONTARIO... paced the boom... auto industry built (re-) 500,000 cars and trucks... that shifted steel mills into high gear and a 7 million ton year.

P.M.'s World Trade Parley Proposal Wins at U.N.

The London Free Press calls the avalanche vote of the United Nations General Assembly for a world trade conference "a feather in the cap of Prime Minister John G. Diefenbaker."

An assembly agreement to hold a world trade conference early in 1964.

Playing a prominent part in the negotiations, and given major credit for scoring this diplomatic Frederick Murray Rhin. Senator Rhin said that his trump card in the negotiations was "The high esteem in which Canada is held in the U.N."



The Color Magazine Of Alberta

Page 2 - Irrigation, the Life Giver
Page 3 - Grasshopper Plague
Page 4 - Tricks with Sausage
Page 5 - Weather vs. Worms

Page 6 - Piano Care
Page 7 - Flood Control Scheme
Page 7 - Cattle Anemia
Page 8 - Kernels

WEEK OF FEBRUARY 18, 1963

THE BUDGET-STRETCHER

Tricky Ways With Sausage

Sausage is not a common focus for family meals. However, as the budget stretches to its maximum and Mother's imagination shrinks to its minimum, they often appear fried on a mound of mashed potatoes! Properly fried sausages are good, but a little imagination makes them delicious. Here are some of the tricks for using them successfully.

AMERICAN PIZZA

CRUST:

Combine 1 cup biscuit mix with 1/4 cup milk to make soft dough. Pat out into a 10-inch circle on a greased cookie sheet.

FILLING:

1/4 lb. sausage links, cut in 1/2-inch pieces
1/2 cup tomato paste
1/2 cup ground sweet basil
1/2 cup ground oregano
1/2 tsp. salt

1/2 cup garlic salt (optional)
1/2 cup minced onion
1/2 cup chopped green pepper

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A little culinary imagination can turn the lovely sausage into a delicious meal to delight the most demanding gourmet. Colorful and filled with flavor is American pizza; sausage rolls with tomato pastry; and in the chafing dish, vegetable soup with sausage meat balls.

HOT SAUSAGE DISCUTS

1 lb. ground sausage meat, well seasoned
2 cups all-purpose flour
4 tsp. baking powder
1/2 tsp. salt
6 tbsp. shortening

1/2 cup milk (approximately)
Form sausage meat into 10 flat patties and pan fry. Sift flour, baking powder and salt. Cut in shortening. Add milk to make a soft dough. Roll out 1/4" thick in a slightly floured board. Cut into biscuits with a cutter 3 inches in diameter. Place sausage patties on half of these. Cover with remaining biscuits. Press together around the edges with a fork. Place on an oiled baking sheet and bake at 450° F. for 12 to 15 minutes. Makes 10 sausage biscuits.

1 lb. pork sausage links
1 cup water
1 small onion
2 tsp. salt
1/2 cup brown sugar
1/2 cup vinegar
1/2 cup ginger
2 tsp. salt
1 green pepper

Place sausage in skillet with 1/2 cup water. Cover and steam slowly for 8 minutes, then drain off liquid and continue cooking sausage slowly until a rich brown. In the meantime, chop up onion and cook with salted oil until golden. Add bouillon cube and 1/2 cup water. Cook over a low heat for 10 minutes. Make up a smooth paste of vinegar, sugar, soy sauce, ginger, cornstarch and stir into onion-bouillon mixture. Cook slowly, stirring constantly, until thick and transparent. Cut green pepper in thin strips, add to sauce and cook 3 minutes longer. Pour over sausage and serve to 4.

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SAVORY SAUSAGE AND TOMATOES

1 lb. sausage
3 tbsp. sausage fat
1 tsp. chopped onion
3 tsp. flour
1/4 cup milk
6 cups canned tomatoes or tomato juice or stewed seasoned fresh tomatoes

Fry sausage until crisp. Transfer to a heated serving dish and keep hot while making sauce in frying pan. Pour off all but 3 tbsp. of sausage fat and in it fry onion until tender. Sift and blend in flour, then stir in heated tomatoes, stir and cook until mixture is thick. Pour over the sausage. To make this main course go farther, spread hot boiled noodles or rice on a heated platter, cover with sausage and pour tomato sauce over top. Serve very hot. Serves 4.

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CORN SAUSAGE AND CASSEROLE

12 sausage (1/2 lb.)
1 No. 2 can cream style corn
1 egg
1/2 cup milk
1/2 tsp. salt
1/2 tsp. pepper

Brown sausage on both sides. Beat egg slightly and add the corn, milk and seasonings. Arrange 6 sausage on bottom of an oiled casserole. Pour in the corn mixture, and place remaining sausage on top. Cover and bake at 350° F. for 45 minutes. Serves 6.

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Weather, Worms In Spring Battle

Army cutworms and the weather are going to meet in battle when the warmth of spring returns to the land.

L. A. Jacobson, entomologist at the research station in Lethbridge is not prepared to make a forecast as to the expected severity of any army cutworm attack later this year although he reports that not since 1955 has there been such a severe infestation.

WEATHER IS FACTOR

If the season is normal damage could be light, says Mr. Jacobson. But if feeding of the worms is for some reason extended crops may suffer. This is particularly true of mustard. The worms seem to prefer this crop to cereals, and the problem is increased because once cut the mustard plants do not recover.

It takes comparatively few army cutworms to destroy extensive plantings of mustard. One cutworm for every two square feet is enough to clean up the field. Alfalfa and cereals can withstand up to five cutworms for every square foot. And these crops, unlike mustard, can grow again after the worms have fed on them.

It is in the fall that the eggs are laid. The moths appear in June, then disappear. There is evidence in some areas to indicate that they leave for the mountains and foothills to escape the summer heat.

WORMS NOW HIBERNATING

In late September they return to lay their eggs. The eggs soon hatch and the worms overwinter. By the end of April they are half-grown, and whether or not they do much damage depends mainly on the season.

In a normal year the army cutworms have finished feeding by the third week in May, and the crops often escape injury. In these years they feed on volunteer grain, weeds, and other plants to complete their life cycle. Unlike the pale western cutworm they are surface feeders.

It is chiefly a matter of timing, says Mr. Jacobson. If the spring is cold and development delayed there will be more damage to crops, particularly mustard, than if development proves more nearly normal.

Wadi Haila, Sudan, had no rain for 18 years.

BABYSITTER NEEDED

YOUNG BABYSITTER TO LIVE IN

2 Children go to Kindergarten 15 days. No cooking or washing. Room room. Transportation will be paid. Write: MRS. R. PRAUNER, 82 Hamlet Rd., Calgary.

MONEY TO LOAN

LOANS

For Any Worthwhile Purpose To buy cars - livestock - machinery. For a firm or business. Best cash added. Anywhere in Canada.

STYNGTON FIELD CO. 401 West-Town Centre.

WESTERN EQUIPMENT

Kernels...

JOE D. WRIGHT of Three Hills, currently in his final year of studies in chemical engineering at the University of Alberta in Edmonton has been awarded an Alhrope Fellowship granting him two years post-graduate training in the United Kingdom.

Mr. Wright is one of three Alberta men to receive the award which is financed by the British government and covers travel costs, living expenses and academic fees. The fellowships are valued at \$5,500 to \$6,000 and are available at any university in the U.K. The fellowships have been won by 42 young Canadian engineers that year; 32 are recent graduates and 10 are employed engineers.

Mr. Wright is the son of Mr. and Mrs. Ken Wright of Three Hills, formerly of Beiseker.

JOE FULKERTH of the Didsbury district was honored in late January by the Ameri-

can Saddle Horse Association with a life membership. One of the first to import American saddle horses into Alberta, Mr. Fulkert was also presented with a plaque in recognition of his interest and participation in raising the horses in the province.

The award was announced at the third annual meeting of the association held in Calgary at which 35 delegates registered.

FROM THE PINCHER CREEK (CWO) comes a report of one of the greatest events in the annals of the Pelican Indian Band which took place late in January.

A new chief was elected by secret ballot by 244 members of the band, thus bringing to an end the tradition of hereditary leadership of the band.

Peter Smith was the choice of the Pelicans to serve as chief for a two-year term under the recently adopted democratic

method of choosing a leader. He will be known as Chief Straight Stick.

Of the 19 band members who contested 11 seats on the council, Nellie Yellow Horn and Madeline Good Rider were elected and another "first" was established. They were the first two women ever to be chosen to serve on the Pelican Council.

"The name of John Yellow Horn will go down in history as the last Pelican chief, to serve in a hereditary capacity," reports The Echo.

THE INNISFAIR, PROV. recently carried an item which revealed a possible birth record in the bovine world. A Holstein cow owned by Earl Anger, who farms near Carleton Place, has given birth to six calves in 23 months. You guessed it — three sets of twins.

Also in The Province "Hap" Clark relayed a smart idea from Marvin Skogen in his "They Tell Me" column. Marvin told "Hap" that many motorists would save money if they painted their name and address inside the Hub caps of their cars to make returning easy in case of loss. If this was done Mr. Skogen could return the Ford Hub cap he has been keeping, just in case he locates

the owner.

IN COLEMAN some sporty prizes were taken home from the annual meeting of the local Fish and Game Association.

Paul Fleming caught the biggest steel head during the fishing season and won a fly rod; Paul Flisovich landed the biggest rainbow trout which earned him a new rod; Harry Parkinson reeled in the biggest trout and thus won a camping lantern and John Yeliga received a tackle box for his large trout entry.

Grazia Cell, re-elected president, reported the association recorded the largest membership ever in 1962 with 271 sportsmen enrolled and eight are set for 300 members this year. Harry Seaba was presented with a wallet for having sold the most memberships.

Harry Freeman of Pasaburg is to receive a 100 pound bag of dog food for his two "Black Tick" Hounds, "Buddy" and "Smoky." The gift is in appreciation for Harry's work in destroying cougar predators in the area.

Cover Photo



It is said that the cowboy is a vanishing species. The disappearance of the cattle drives the increased use of trucks and aircraft, and radio telephone, are part of the changing ranching scene. The old school of cowboys, distinct from rodeo riders, is a dwindling one. Yet in Alberta there are still to be found ranch bunkhouses where, on a winter night, the cowpunchers mend their riding gear, stretch their weary bones, and swap yarns of the rough, tough old days when men and their horses were supreme in the foot hills and on the prairies.

BUTTER IS STILL YOUR BUSINESS

Butter has become a veritable whipping post for a number of things. It is supposed to cause heart disease. We have a surplus of it—and it is much too expensive—and why must butter always have that golden yellow color which many housewives prize so much in the margarine they purchase from the store? Why in the face of all this should YOU support butter? Is it any of your business—or should you just let it go hang?

Well—we all want a healthy rural economy and butter is an integral part of this. Butter itself brings in approximately \$13 million annually to Alberta by virtue of the butter that is exported out of the province. The value of milk and cream produced on Alberta farms in 1961 amounted to \$18 million dollars. The major portion of this money was spent, right here in Alberta with a large number of urban people reaping many benefits.

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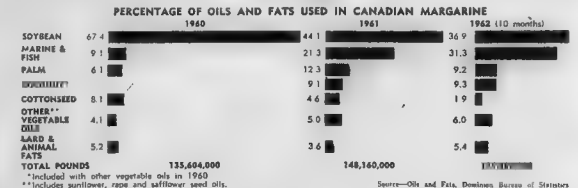
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The Alberta Dairyman's Association

Kernels...

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JOE FULKERTH of the Didsbury district was honored in late January by the Amer-

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The award was announced at the third annual meeting of the association held in Calgary at which 35 delegates registered. FULKERTH PINCHER CHEEK TOTO comes a report of one of the greatest events in the annals of the Peigan Indian Band which took place late in January.

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Of the 19 band members who contested 11 seats on the council, Nellie Yellow Horn and Madeline Good Rider were elected and another "first" was established. They were the first two women ever to be chosen to serve on the Peigan Council.

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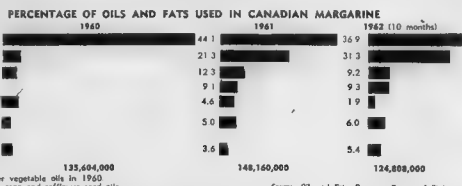
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IN COLEMAN some apert prizes were taken home from the annual meeting of the local Fish and Game Association. Millar Fleming caught the biggest steel head during the fishing season and won a fly rod. Paul Flisovich landed the biggest rainbow trout which earned him a new rod. Harry Parkinson reeled in the biggest trout and thus won a camping lantern and John Veiga received a tackle box for his large trout entry.

Craig Cell, re-elected president, reported the association recorded the largest membership ever in 1962 with 271 sportsmen enrolled and lists are set for 300 members this year. Harry Scuba was presented with a wallet for having sold the most memberships. Harry Freeman of Pellysburg is to receive a 100 pound bag of dog food for his two "Back Tick Hounds", Bucky and Smokey. The gift is in appreciation of his work in destroying cougar predators in the area.

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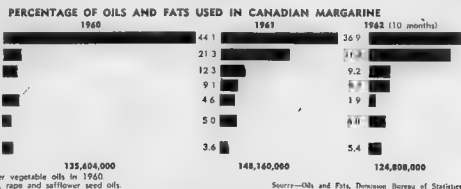
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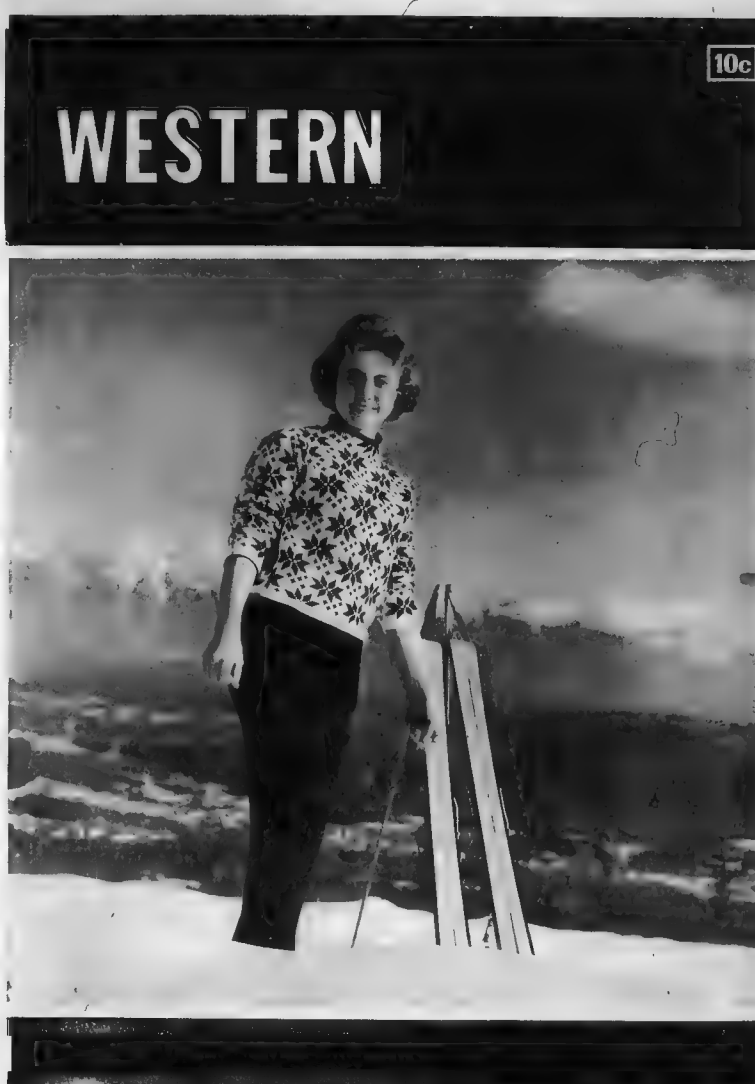
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Our cover this week is the work of Charles Wormington of Kimberley, B.C., who is winner of the first week in Western Weekly's photo contest. The photo pays tribute to one of the West's great sports in one of its most picturesque settings, near Kimberley.

This example of "The Unexplained" wins this week's prize of five dollars for the writer.

Public institutions on the Great Plains south of the international border, wanted to employ Ross but he rejected the United States offers, choosing, rather, to remain where he was breeding dogs, Shorthorn cattle, fruits for the frontier, and ornamentals, also watching the increasing flow of seedling trees from nursery to farms to change the character of the prairie country.

In Quest of Truth

By REV. JOHN R. NIELSEN, B.A., B.D.

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I am the Way, the Truth, and the Life
no man cometh unto the Father, but by Me.
John 14:6

"What is Truth?" With these words Pontius Pilate, the Roman governor of Judea, gave voice to the sophisticated skepticism of his day. And he thought to dispose of the Lord Jesus.

Pilate, however, soon learned that one can not so readily and simply set Jesus aside. Since then, multitudes of others have learned the same lesson, and have been required to face up to Jesus. Some do it by rejecting Him, and thereby rejecting the Truth. Others do it by accepting Him, and His claim; and thereby coming into the knowledge of the Truth.

To the disciples Jesus once said: "I am the Way, the Truth, and the Life." The Rev. John Nielsen Life: no man cometh unto the Father, but by Me." John 14:6. We consider this statement as the fourth, and last, in our series of studies in the self-revelation of Jesus.

I AM THE WAY

In the world there are many ways — many roads and paths. These lead in many different directions. They have all types of goals and

destinations. To reach a specific destination, a person must choose the way that leads thereto.

When Jesus calls Himself the Way, He claims to be the road that leads man to his ultimate goal and destination. His words, therefore, are a claim of uniqueness as the Saviour of man. Of this He spoke at another place, saying: "And I, if I be lifted up from the earth, will draw all men unto Me." John 12:32. So also He said: "No man cometh unto the Father, but by Me." John 14:6.

The holy Scriptures speak of the Way in many places. They call it "the path of life," Psalm 16:11; "the ways of the Lord," Hosea 14:9; "the way of holiness," Isaiah 35:8; "the good way," Jer. 6:16. In speaking in this manner, the Scriptures mean that these ways that are acceptable in the sight of the Lord.

Jesus Himself contrasts this way with the way of ungodliness. He says: "Wide is the gate, and broad is the way, that leadeth to destruction, and many there be which go in thereat: because strait is the gate, and narrow is the way, which leadeth unto life, and few there be that find it." Matt. 7:13,14.

King Solomon speaks of the same, saying: "There is a way which seemeth right unto a man, but the end thereof are the ways of death." Prov. 14:12 and 16:25. This is the way of pleasure, self-glory, and self-righteousness. The Lord declares: "I am the Way . . . no man cometh unto the Father, but by Me," John

14:6. Of the same, He said another time: "I am the door: by Me if any man enter in, he shall be saved." John 10:9. Jesus claims to be — not simply a sign-post, which points out the way of life — but the Way itself.

This is a declaration that He is the divinely appointed Substitute for man. By the union of faith, He takes upon Himself man's sin, guilt, and death; and, in exchange, gives to man His own sinlessness, guiltlessness, and immortal life. St. Paul speaks of this as "being in Christ," II Cor. 5:17. He also says: "Nevertheless I live; yet not I, but Christ liveth in me," Gal. 2:20.

I AM THE TRUTH

Equally bold and astounding is the claim of the Lord: "I am . . . the Truth," John 14:6. Indeed, this is a fantastic claim — unless, of course, it is spoken by Him who is the Alpha and Omega, the Beginning and the End.

At there are many ways, so there are also many truths — all claiming for attention, and claiming to be valid. On the one hand, there are the truths of the faddists and fanatics. These truths are nostrums and cure-alls. They are too shallow and too unrealistic.

On the other hand, there is the truth of research and science. This, indeed, is a form of truth. But, it is not the Truth. The Truth is more than a collection of true facts. It is more even than the correct interpretation and understanding of those true facts.

The Truth, in Scriptural language, is rather the ultimate reality of man's existence before God. And to know the Truth means to have a proper relationship to God. At one time Jesus said: "Ye shall know the Truth, and the Truth shall make you free," John 8:32. Thereby He meant that the believer, by his acceptance of Jesus' Word, would be brought into a Father-son relationship with God; and would receive the freedom of the sons of God.

The Scriptures speak the Truth of God, Pa. 25:10; 57:3. Frequently Truth is joined with mercy, Pa. 88:16. It is the basic virtue which God demands from man, Pa. 5:16. It is the central element of man's piety, Is. 28:2; Eph. 5:9.

The Scriptures speak further of doing the Truth, I John 1:8; knowing the Truth, John 8:32; and, obeying the Truth, Rom. 2:8.

The Lord Jesus claims: "I am . . . the Truth." Thereby He does not merely claim to teach the Truth. He does this without doubt. All His words are true, and in Him is no lie. He said: "If I say the Truth, why do ye not believe Me?" John 8:46. And John writes of Him: "The law was given by Moses, but grace and Truth came by Jesus Christ," John 1:17.

However, in a much higher sense, Jesus claims to be the Truth. He says: "I am . . . the Truth." Thereby He makes the claim that He is the revelation of God's gracious activity of salvation to man. And He claims that He is the One who leads man into the Truth. That is, He is the One who unites man with God.

BIBLE READING GUIDE

The new Bible reading guide "Light For Your Way" for 1963 is now available. This guide takes you through the entire New Testament in one year. Readers may receive their copy by writing to: Bible Reading Guide, Box 666, Ponoka, Alberta. Please enclose ten cents.

Another Sled Dog 'Comeback' Featured in Yukon

By RAYMOND THOMPSON

Six hundred miles southeast of Fairbanks, historic Whitehorse, Yukon Territory, is the site of another of colorful Canadian Northwest winter festivals that some day, it is hoped, will share the spotlight with that at The Pas, Manitoba.

Sled dog races are becoming increasingly important in the "Sourdough Rendezvous," as the sports event is called. It is another contest that proves the sled dog is still a factor in nothland transportation.

So far the races have been restricted to competition by Yukon working teams, but, according to Beth Drayton, secretary for the Sourdough Rendezvous Committee, it is hoped that, "sometime in the future when our Sourdough Rendezvous becomes well established and we can offer more attractive prizes we hope to open it to teams outside the Yukon."

RACE FOR CASH

At present the mushers are offered \$500 1st prize; \$300 2nd prize; \$150 3rd prize, and \$50 for each of the other entrants. The best turned out outfits are also offered prizes.

The Whitehorse races are run in several heats down the river and back over a 12 mile course. The competition is keen and in the 1962 races, as an example, there were only 12 seconds between the first and second teams.

The 1963 "Sourdough Rendezvous" Winter Carnival, at Whitehorse, Yukon, has been scheduled for March 1, 2, and 3.

The first day features junior events including junior dog races, and snow shoe races. There is a Guides and Scouts pot boiling contest, an Air Force Cadets, and Army Cadets drill, and various dances, including special Indian dances.

Saturday, March 2, the second day, includes a major event the senior dog races, as well as all events for both junior and senior competition. In the evening costume skating following a costume moccasin twist with Orchestras is held in the Civic Arena.

OLD-TIME TORCH PARADE

On Sunday, the third and final day of the Sourdough Rendezvous, the last heat of the senior dog races is held, followed by the crowning of the festival queen, presentation of prizes etc. Hockey, fireworks display and barbecue, and moccasin dance torch parade wind up the winter carnival.

The sled dog races were organized by Mrs. Belle Desrosiers, who is also a well-known big game guide in her own right. Her husband, Curtis Desrosiers, is president of the Big Game Outfitters Association for the Yukon. J. B. (Pete) Fitzgerald, game director for the Yukon, will assist the Desrosiers in managing the sled dog races.

Mr. Bert Arsenault is manager of the Sourdough Rendezvous, and co-operation from everyone in Whitehorse and from the Army and Air Force has been terrific.

An interesting sidelight of the 1962 races and festival of a total of six queens, four have



Sled dogs are still used in the Mackenzie River Delta and across the Canadian Arctic, by the Royal Canadian Mounted Police. This dog is typical of large, strong animals of mixed breed, called locally Mackenzie River Husky.

since married. The winner was a lovely Indian girl, Alice Martin, sponsored by the department of Indian Affairs.

Competitors in the senior races come to Whitehorse from all over the Yukon, from Teslin Lake, Burwash Landing, Champagne, Ross River and Carmacks. Father Rigaud's team, second place winner, was flown in from Ross River by the department of public works. Andy Smith, of Teslin, was the winner in the 1962 races. Andy is 50 years old, and this was his second win—the first was in 1947.

Federal Forest Nurseries

(Continued from Page 3)

Provincial Government Nurseries, two of them, at Oliver and Brooks. From these two stations coming under the administration of the Alberta Department of Agriculture, 3000 farmers received 2,000,000 trees in the spring of 1962. Naturally fewer trees were needed from Indian Head and Sutherland.

Not only can farmers obtain trees at no direct cost but they can generally get the use of provincially-owned or municipally-owned mechanical tree-planters, capable of taking the hardship out of the operation as it was performed in other years by hand, also capable,

with a good crew, of planting five or six miles of trees in a day.

Later in 1962 it was announced that the federal forestry stations in Saskatchewan were being transferred from the Research Branch of the Department of Agriculture to Prairie Farm Rehabilitation. At the same time, it was reported that production would be expanded at both Indian Head and Sutherland. It was not the first transfer for the two stations; they were set up in the first place under the Department of Interior and only in 1930 were moved to Agriculture. But their useful purpose has not diminished.

Children's Bible Story—

By Dorothy Lois Lutton

The Story of Abram

Abram was a very good man who lived at a place called Ur in the country of Chaldees. People who lived in Chaldees were known as Chaldees. Most of the Chaldees did not pray to God, nor obey His commands. They prayed to idols made of wood or stone. Their idols were gods but they were wrong. Idols could not help anyone.

God told Abram, "I do not want you to live in this wicked place. Move away. Then I will bless you after hundreds of years one of your descendants will be called Jesus, the Son of God. Now get ready, and I will show you where you must go."

Abram obeyed God, even though he did not know where He would lead him. He took his family with him, and some of his relatives. One of these relatives was his nephew named Lot. All the tents and sheep and cattle and everything each owned had to be taken along. They did not have very good roads, and they could not go very fast. The journey was very long.

Abram and Lot went the longest distance of all. They went to a place called Canaan, which many years later was called the Holy Land after Jesus lived there. When they finally reached the land where God wanted them to live, they built an altar so they could thank God for taking such good care of them.

There was not enough land and grass for all the sheep and cattle, so Lot's and Abram's shepherds quarrelled. Abram decided to go to separate places. Abram gave Lot first choice. Lot picked the land which he thought was the best. He moved near a town called Sodom. Wicked people lived in this place.

Then Abram moved to the south, and God blessed his choice. Sodom was defeated in a war. The people who lived there were taken away as slaves and prisoners. Abram and his servants and friends followed them. They rushed in on their enemies during the night and chased them away.

So Lot was safe, but he went back to Sodom. God said to Abram, "I will give you a reward for serving

Me so well. What would make you happiest?"

Abram answered, "Nothing can really make me happy any more, because my wife, Sarai, and I have very old, but we do not have a son."

Then God promised Abram a son, and Abram believed Him. God told Abram, "Your name shall be changed to Abraham, and your wife shall be called Sarah. When your son is born, you shall call him Isaac."

God spoke to Abraham again, "After you die your people will be taken to a strange land. They will have to be slaves for many years, but one day they will become rich, and not be slaves any longer."

God continued, "But while you live, this land will belong to you and your people. I want you to remember this, as you must put some birds and animals upon one another on the altar. First, get a lamb, a goat, a pair of pigeons and whatever else I shall command you."

Abraham did as God told him. That night he saw a beautiful light. Smoke and fire appeared between the pieces of Abraham's offering. This was God's sign of his promise to Abraham of a son, a people, and a land.

All Over The Map

Scientists can move freely over the south polar continent without regard to boundaries. On December 1, 1959, all nations with claims to Antarctic territory signed a treaty declaring the area south of 60 degrees south latitude an international preserve for scientific research.

★ ★ ★

The bush baby, or galago, is Africa's smallest primate. Though only four inches long, the galago can leap six feet from a crouch. It has soft, dense fur, owl-like eyes, and long, slender fingers with flat nails.

★ ★ ★

Radiolotopes are a handy substitute for the cumbersome X-ray machines used to photograph structural materials. Powerful gamma rays from the isotopes penetrate lead but require no electricity.

★ ★ ★

Some three billion tons of material from the land are carried into the sea every year by the action of rivers, wind, and other natural causes.

★ ★ ★

The name bourgeoisie comes from the word *bourgeois*. Though in modern usage the bourgeoisie are the middle class of society, in the late Middle Ages they were burgens, or inhabitants of a walled town.

★ ★ ★

A tree continues to grow until death. Some botanists believe trees die only from such causes as disease and injury unconnected with age.

★ ★ ★

The ancient Scythian enjoyed his steam-bath in a small tent. The vapor was produced by casting heated stones on red-hot stones. Then the Scythian applied sawdust plasters to his body, leaving them on overnight.

★ ★ ★

Jericho, whose famous walls were built some 8,000 years ago, is the oldest known walled town.

★ ★ ★

Alpheus Todd, who became chief librarian of the Dominion Parliament upon Confederation in 1867, was a writer of high authority on constitutional law and parliamentary government.

★ ★ ★

Some distinguished scientists believe there is life on Mars, but evidence of poison gas on the red planet challenges this popular theory. Recent spectroscopic studies indicate that Mars' atmosphere, which is largely nitrogen, also contains poisonous nitrogen peroxide. If the gas is present on Mars, there could be no life as it exists on Earth.

The presence of nitrogen peroxide on Mars could explain the planet's shifting polar ice caps. The peroxide, which is a dark color, is so-called dark storms, and perhaps is red color. These in response to changes in temperature.

Spectrum analyses of Martian light were made by Dr. C. G. Rines and associates at the U.S. National Bureau of Standards. The U.S. Army Corps of Engineers and the National Geographic Society helped finance the studies.

Artificial Heart Possible in Future

Is it possible to make an artificial heart? Prof. E. Babsky, head of the laboratory of the Institute of Normal Pathogenic Physiology of the USSR Academy of Medical Sciences, has this to say on the subject.

Quite recently the only possible answer to that question would have been negative. But the technical achievements of our time are so great that the most fantastic plans can be realized.

It has been proved by experiments on animals that the heart could be transplanted from one living body to another. The striking experiments of Professor N. Sinitsin in Gorky and Dr. V. Deniklov in Moscow are widely known. Transplanted hearts function for days and weeks, providing normal blood circulation. Operations of this kind have not yet become part of medical practice and it will evidently be some time before they are applied since many problems connected with the transplantation of organs are not yet solved. And even when they are solved there will still remain the difficult problem of finding healthy hearts to replace the faulty ones.

An artificial heart can now be made and implanted in the body thanks to the development, in recent years, of miniature radio parts, miniature motors and power sources. The artificial heart is a small instrument of blood circulation, in other words a pump which pumps blood from the veins into the arteries. The first successful experiment have already been made. The animal lived for 12-14 hours after removal of the heart and implantation of an artificial pump made of metal and plastics into its body.

The perfection of this method, for the treatment of serious cases in the clinic, is not likely to take many years. This is guaranteed by the example of many methods which were recently applied in physiological laboratories only and are now commonly used in medical practice. The substance of the method is as follows.

Rhythmic heart beats are conditioned by impulses which arise in a certain region of the heart called rhythm conductor. These impulses can be replaced by electric stimuli coming from an external source. An electronic apparatus can serve as artificial rhythm conductor. But for a long time electric stimulation of the heart could not be applied in medicine. This has become possible owing to the progress of radio-electronics and heart surgery.

Electric stimulation is effective if it is ap-

plied in the first moments after the heart has stopped beating and in certain grave diseases when its rhythm is too slow, with short periods of inaction, dangerous to life.

Continuous, chronic stimulation is achieved by implanting wire electrodes in the heart muscle. The ends are brought out on the surface of the skin and connected to a portable stimulator which the patient carries in his suit pocket.

The miniature electronic stimulator, also implanted in the body, is a still better instrument. One of the models is based on the use of radio-frequencies for the transmission of impulses. A miniature radio-receiving circuit with a rectifier is placed under the skin or directly on the surface of the heart. The rhythmic impulses arising in this instrument stimulate the heart and cause it to contract. The source of the stimuli is a miniature radio-transmitter placed on the chest. These stimulators are capable of maintaining heart activity for many months or years, as they eliminate the sudden intervals of heart inaction previously observed in the patients. By this method physicians have succeeded in prolonging the life of persons who were dangerously ill and even in restoring their working ability.

Various methods and instruments for electric stimulation of the heart, tested in our laboratory in the Institute of Normal and Pathogenic Physiology in experiments on animals, are now applied in the Vishnevsky Institute of Surgery, the Spasskokutskiy Surgical Clinic and other Soviet surgical establishments. Designers and physicians continue to work on their improvement. Making the wire electrodes more reliable is a particularly important problem, the solution of which will provide medicine with an effective method of treatment.

"Small Fry Humor"

When my little niece Beverly asked her grandfather to tell her a story and he started reciting: "Sing a song of sixpence, a pocketful of rye," she interrupted him with the explanation, "That's crazy. He couldn't have a pocket full of rye. It'd leak out!"

This wins our weekly five-dollar prize for Small Fry Humor for Mrs. H. J. Jay, 549 Beaverbrook Street, Winnipeg 9.

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Western Weekly Supplement — Wednesday, Feb. 20, 1963

The Merciful Tenderizer

By AGNES COPITHORNE, Jumping Pound Creek

In the early days of the Canadian west when neighbors were few and far between, I had occasion to accompany my father to the home of a Ukrainian family. As was the custom at that time, we were invited to share the noon-day meal. A meal I still remember after the passage of some thirty-odd years.

We were consuming an especially tender piece of roast chicken which had arrived at the table in an earthen dish successfully imbedded in brown rice. I remarked that the chicken was very good indeed, and our hostess agreed, say-

ing further that it had been killed in a fashion which made the meat more tender.

"You mean there is such a method?" I asked.

"To be sure," she said. "When a chicken is skinned to be killed, it becomes hysterical with fear and tenses its muscles. The blood is diffused into the muscles, and the glands become active just as they do in human beings and animals when danger is at hand. A chicken killed in such a manner is not good to eat."

This sounded logical.

"So," she said, "when we plan to kill a fowl, we give it a little..." she looked

across at my father, "How you say it, home love? Anyway, we give it two or three spoonfuls of home brew. A turkey will need more. Three or four spoons, according to size."

"What happens?" I asked.

"Oh," she said, "then we let the chicken go. Soon it is flopping around happily, entirely unconcerned with its impending doom. When picked up, it squawks and tries to crow, quite unsuccessfully. Soon it relaxes and hangs limp and now is the time to dispatch it quickly, without difficulty. There is no flexing of muscles, no pumping of the adrenal glands and the meat is much more tender to eat."

While considering this, I had another helping of chicken. It was very succulent and delicious.

Some months later, we were in a position to return this Ukrainian friend's hospitality. It was a cold winter day and father brought out the run bottle he kept for special occasions. As he mixed our visitor a toddy I was reminded of the gastronomical delights we had partaken of at this man's dinner table.

"About this fowl butchering," I inquired. "I've been wondering, do all your people kill chickens in such a manner?"

"Ah, no," he answered sadly. "Not all, by any manner of means."

"Why not all?"

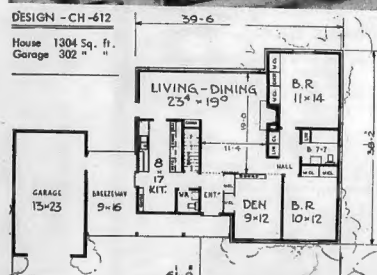
"Many have not the — anesthetic to render the fowl insensible. And even for those who have, they are likely to look at the bottle and at the chicken, and to decide that if they drink the stuff themselves, they'll not notice if the chicken is tough."

"But in your house, is it always done? Tomorrow, for instance?"

"Well now," he said, wiping his moustaches with the back of his hand, "if your father will spare me the few drops left in that flask, it will surely be so. Tomorrow we have the tender chicken."

It cheered me immensely then, the next day, to think that our good neighbors were eating tender, relaxed drumsticks. But my father said he had doubts. It seemed to him our visitor's wistful look suggested thirst rather than hunger, and I wondered if the chicken got its lot.

— Home of the Week —



With an impressive overhanging roof shielding the front door this is an excellent well planned and attractive home. Entering the living room through the vestibule you will experience a real "lift" . . . because of the unusual and pleasantly arranged interior. The huge living-dining area looks

out into the back yard through a wall of windows. Seldom found in a medium sized home is the extra lavatory. There is a handy breakfast nook opposite the streamlined kitchen and built-in China cabinets. There is also easy access to any part of the house from the entrance. Plans include full instructions

for building in either brick or frame.

Standard Builders Blueprint for this design, No. 812 cost \$15.00; the first set and \$5.00 for additional sets. They are available in Canada by return mail. (Ontario residents must remit 2 per cent SALES TAX.)

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Short Cuts To Blooms By Marie Sausen

GERANIUMS

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In Edmonton It's The DRIVE-IN CORONA HOTEL

Just as you will "look an eye" in the direction of your geraniums. There is much that can be done for the first bouquet, so if you enjoy the distinction of being one jump ahead of the crowd...

Do not despair, with a little pruning, some plant food, and restricted watering, you can have beautiful flowers again in a short time. We'll start with the pruning. First take a good look at the plant, keeping in mind the fact that you want a respectable plant left after the trimming you are going to give it. Plan to have a compact plant, no more than six inches high with a ball-like appearance. New leaves will soon appear to hide the scars. Your cutting should be about two or three leaf joints long. Remove all but two leaves and plant cuttings in moist sand, leaving one joint above the ground. Tamp soil firmly around each plant.

One cup of flour, one teaspoon baking soda and about one cup and a half of sour cream or sour milk. Grease the cast iron frying pan for the first pancake. If using sour cream and then no more grease is needed.

"We have now milk pancakes every morning but since we have a fridge out here I save the better that is left each morning and just add four eggs and sweet milk. I like my pancakes this and nearly as large as the frying pan, but have to grease it a little."

"But how we came to use cream. In the winter of 1934 we had our usual blizzard and just having tin pipes for a chimney let our fire out and heat morning every thing was frozen but my husband and I, eggs, milk and bread. It didn't matter what I got out of cupboard it was the same."

"So my husband went to the cream can in cellar and got a bowl full of cream, and he made pancakes. We melted ice for the coffee and had a good break."

With Shrove Tuesday just around the corner, we have a really tantalizing collection of pancake recipes ready for you girls. With these recipes, all of which have been tried and tested by housewives just like you, you can make Shrove Tuesday a day to be remembered around your home — and make a big saving while doing it.

We'll start off with the best from Mrs. Gus Watson, 3179 Chalmers Road, R.R.3, Duncan, B.C. because she has two good recipes and an interesting story of how one recipe is the result of a severe blizzard. Says Mrs. Watson:

EASY TO MAKE
"Here is one of our stand-by pancake recipes easy to remember, easy to make, certainly very easy to eat and no eggs needed."

One cup of flour, one teaspoon baking soda and about one cup and a half of sour cream or sour milk. Grease the cast iron frying pan for the first pancake. If using sour cream and then no more grease is needed.

"We have now milk pancakes every morning but since we have a fridge out here I save the better that is left each morning and just add four eggs and sweet milk. I like my pancakes this and nearly as large as the frying pan, but have to grease it a little."

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"So my husband went to the cream can in cellar and got a bowl full of cream, and he made pancakes. We melted ice for the coffee and had a good break."

They were frozen with some sugar.

Do hope you will like them because we really think they are the best.

CHEESE PANCAKES
Here are a couple recipes for tasty cheese pancakes for which we are also indebted to Mrs. Frank Becker of Josephburg, Alta.

1 egg beaten, 1/4 cup sugar, 2 cups sweet milk, 2 tsp. baking powder 1 tsp. salt, 2 cups flour. Fry this batter in buttered pan as large as frying pan. Makes several.

WITH RAISINS
2 cups cheese, creamed and 1/2 cup raisins, 1/2 cup sweet cream, 1/2 cup sugar, 1/2 tsp. cinnamon, 1/2 cup raisins.

Combine this together and spread in the pan, roll them up, put in frying pan or other bake pan, dot with butter and bake in moderate oven until as inserted knife blade comes out clean.

LIKES THE UNUSUAL
Mrs. Martha Meyer of R.R.1, Hinton, Alta., gives us a lift with this letter and some authentic European recipes. She says:

In the recipe exchange columns of the Western Weekly, I noticed a request for pancakes filled with cottage cheese, these rolled.

I don't know if the enclosed recipe is what the lady has in mind but I hope she likes these, as most people who ate them at my home have asked for the recipe we just love them.

Yours for more unusual recipes.

I got this recipe for pancakes from an Austrian lady and the perfect recipe from a Russian German emigrant.

Filling 2 cups finely rubbed

cottage cheese, 8 tbsp. sugar, 1 level tsp. salt, 1 level tsp. cinnamon, use more if you prefer, 2 eggs.

Cheese should be quite fine. Beat eggs and add with other ingredients to cheese. Mix well.

Pancakes 4 eggs, 2 cups milk, 2 tsp. sugar, 1 tsp. salt, 1/4 to 1/2 cup flour (all purpose Ophelia).

Beat eggs with milk, add sugar and salt, add flour, beat with rotary beater till smooth. Batter must be thin so it will easily run apart in the pan. Fry in greased pan till brown on one side, turn, spread some cheese mixture fairly thin on 1/2 of pancake, fold over other half, then brown on both sides.

Keep in warm place till all are baked serve with rhubarb or pineapple sauce or syrup. These pancakes may be rolled after.

spreading cheese mixture thinly over all of browned pancake, let other side brown while spreading cheese mixture then roll, place rolls in baking dish and bake for 15 to 20 minutes in moderate oven to get crust in cheese mix.

CHEESE PEROGI
Dough 2 eggs, (Prepare cheese as for pancakes) 2-3 cups milk, 1/4 cup flour.

Beat the above lightly add enough all purpose flour to make a very stiff dough knead till smooth. Cut pieces size of walnuts and roll into oblong shape, fairly thin, place small spoonful of cheese mixture on dough paddle, fold and pinch edges together very lightly.

Then make a pocket of rolled edge so some of cheese mixture can run out, place in bottle with boiling water, boil for 15 minutes. (Continued on Page 12)

Cookies BY MAIL

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| 1 cup chopped dates | 2 1/2 teaspoons baking powder |
| 1/2 cup brown sugar | 1 teaspoon salt |
| 1 cup scalded milk | 1/2 cup chopped walnuts (optional) |
| 1/4 cup butter or margarine | 1/2 teaspoon baking soda |
| 2 cups Ogilvie Graham Flour | 1 teaspoon vanilla |

Combine dates, brown sugar, scalded milk and butter; stir until butter melts. Cool to lukewarm. Stir Graham Flour, baking powder and salt together; mix in walnuts. Add baking soda and vanilla to date mixture; stir to make sure sugar is dissolved. Add dry ingredients, half at a time, mixing thoroughly after each addition. Pour into a greased 8 1/2 x 4 1/2 inch loaf pan. Bake in a moderate oven (350°F) 30-40 minutes or until done.

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Recipe Exchange

(Continued from Page 8)

eggs. Loosen from bottom of
bottle so they don't stick and
burn. Drain on plate when all
are cooked, place a small
amount of fat in frying pan.
Fry till brown, then turn and
brown other side. Serve with
syrup or fruit sauce. Very
nice as supper dish.

TWO UNUSUAL ONES

Mrs. Royal Horrocks, Box
143, McRie, B.C., comes with
two recipes that are different
and sound mighty good. She
writes:

Answering your request for
pancakes, they have always been
a favorite at our home. Though
we usually have them for sup-
per, on special occasions, like

Shrove Tuesday, we have them
for breakfast.

Bread-crumbs Buckwheat cakes
1/2 cup stale bread crumbs, 1/2
teaspoon salt, 1/4 cup buckwheat
flour, 1/4 teaspoon soda, 2 cups
milk, 1/4 package granulated
sugar, 1 tablespoon molasses,
1 egg. Sift flour and salt, add
crumbs 1/2 an hour, add yeast,
then buckwheat flour, let this
stand over night. In the morning
add the milk and sugar, soda
dissolved in a spoonful of warm
water. Beat briskly for a few
minutes and bake on a hot
greased griddle.

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ROTARY ESSAY CONTEST WINNER



Rotary Essay contest winner Miss Heather Hughton is seen centre, with the principal of the Tomahawk High School Mr. Joan Overbo and Mrs. Overbo to her right. On Heather's left is her mother and father. Mr. and Mrs. Gordon Engstrom. Other contestants and essays will be found on page 14, and Heather's essay on page 15, Col. 3.

Given a subject such as the cur-
rent one, "Should Canada, As
a Member of NATO, Become a
Nuclear Armed Power?" high
school students of Frank Mad-
dock High School and Tomahawk
High School turned in a total of
twenty-five essays to win the
brow of the judges who
were charged with the task of
picking out the best.

The occasion of the essay writ-
ing contest was the annual Ro-
tary "Adventures in Citizenship"
contest, with the award being
an all-expense paid trip to Ot-
tawa. Last year's winner of the
contest was Miss Sheila Camp-
bell and the year before Miss
Jane Schoen.

The judges, Corporal Ken Hel-
dinger, Mr. Glen McLaughlin
and Rev. R. MacDonald, cer-
tainly had no easy task to select
the final four top essays from
the wealth of very fine materi-
al that the students had submit-
ted, but the task was very satis-
factorily done with the final
selection of the essays of 10th
Grade student Wally Mohr,
Miss Joan Kraneberg, and Miss
Gail Swane. All of Frank Mad-
dock High School in Drayton Val-
ley and the essay of Miss Heather
Hughton, of Tomahawk High

school. Before the four top es-
says were finally judged, the
four contestants were invited to
a Rotary "Ladies Night" dinner
in the Cardium Room at which
they each spoke for five min-
utes in support of their subject.
Adjunct for the speech con-
test was Mr. Harry Zolner, who
was Chairman for the Rotary
"Adventures in Citizenship" con-
test. All four young contestants
did an excellent job of present-
ing their material from the
speaker's rostrum, reiterating
their own, analytical views re-
garding the Nuclear Armament
question.

After each of the contestants
had given their views, support-
ing their essays the judges re-
turned to give their decision.
When the final announcement
of the judges' decision was made
it was found that the winner was
sixteen year old Heather Hughton,
of the Tomahawk school.

Not new to essay writing con-
tests is Miss Heather, a grade
11 student in Tomahawk school
who has a long array of winning
essays to her credit, including
one in which she wrote on the
subject "Weird" — a farm essay
contest, sponsored by Calgary
Power, in which she was guest

of honor at a banquet in the
Macdonald and got to meet the
Lieutenant Governor of the Pro-
vince and other luminaries. An
extremely talented young lady,
Heather, is a member of the
Tomahawk Drama Club, which
in March will put on the Play
"Still Standing the House". She
attended a Drama Course class
at Olds last summer and will
put that knowledge to use in
the play soon to be shown. She
has had a few of her poems pub-
lished in provincial magazines,
and just to top it all off is an
accomplished pianist.

Miss Hughton will very well re-
present at Drayton Valley Rotary
Club when she makes the trip
back to Ottawa as their guest
sometime in May.

Orvin Goes To Weyburn
Reported by Gordon Crost.
Drayton Valley's topnotch boxer,
Orvin Combs has been picked to
go to Weyburn, Sask. where he
will box in a trial run for the
Pan American Games, March 4
and 5th. The Pan Am Games
will be held in Brazil this sum-
mer and we all hope that young
Orvin takes the name of Pembna
Boxing Club and Drayton Valley

with him to the southern hemi-
sphere, by going safely through
the elimination and coming out
a winner at Weyburn.

Orvin reported into Edmonton
Training Camp and worked out
with the Amery boxers and other
Alberta boxers who will also
be going to the Weyburn trials.
(Cont. on page 2, Col. 3)

LICENSE PLATES ON SALE



License plates go on sale at the Treasury Branch in Drayton Valley
on March the first, this Friday. This year the Automobile licenses
start at VZ 0001 and go through to number 3800. They have black
numbers on white background this year. In the above picture
pretty Miss Arlene Lijer, an employee at the local Treasury Branch
holds up one of the Urban plates. The plates will go on sale at the
regular bank opening time of 10 a.m. and will be sold during regu-
lar banking hours.

Applicants are requested not to apply for license plates until they
have received their renewal forms from the Department of High-
ways, and also to check their renewal forms to see that all is in
order before they apply for their license plates. Prices remain the
same for all plates, as last year. There will be no reservations and
licenses will be sold on a "first come, first served" basis. As per-
mises will be sold on a "first come, first served" basis. As per-
mises the plates were made by inmates of Fort Saskatchewan Jail.

Homer Accepts Nomination

Well over a hundred strong. In
spite of very bad weather condi-
tions Jasper-Eaton Progressive-
Conservatives from all over the
far-flung constituency gathered in
Evanburg Legion Hall, Thursday
night, February 26 to accept with
Mr. Robin Wallace of Minnesota,
enthusiastic the nomination of Dr.
Hugh Homer, sitting Member of
Parliament, for another term in
Ottawa.
Mr. Homer was nominated by
Mr. Bob Nelson, of Spruce Grove,
the nomination was seconded by
Mr. Robin Wallace of Minnesota.
(Cont. on page 2, Col. 3)



Left to right, Mr. Sheinfeld, Jasper-Eaton P.C. Federal Constituency president, Dr. Homer, Mr.
Nelson, and, shaking Dr. Homer's hand in congratulation is Mr. R. Wallace. Picture taken at the
nomination meeting held in Evanburg Legion Hall February 26 in which Dr. Homer accepted the
nomination once more to bear the party's standard on the March to Ottawa.